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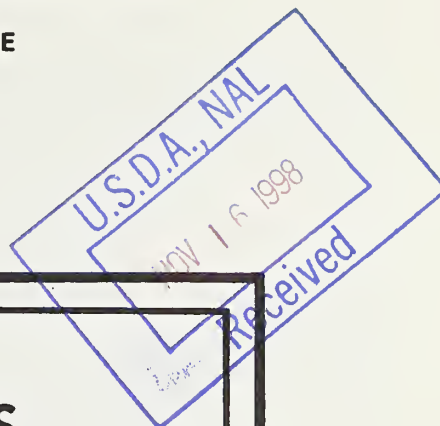


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**UNITED STATES  
STANDARDS**

*for grades of*

**FROZEN BREADED  
ONION RINGS**



**EFFECTIVE OCTOBER 17, 1959**

**First Issue**

This is the first issue of the United States Standards for Grades of Frozen Breaded Onion Rings. These standards are issued by the Department after careful consideration of all data and views submitted. They were published in the Federal Register of September 16, 1959 (24 F.R. 7435), to become effective on October 17, 1959.

As in the case of other standards for processed fruits and vegetables, these standards are designed to serve as a convenient basis for sales, for establishing quality control programs, and for determining loan values. They will also serve as a basis for the inspection of this commodity by Federal inspection service, which is available for the inspection of other processed products as well.

The Department welcomes suggestions which might aid in improving these standards in future revisions. Comments may be submitted to, and copies of these standards obtained from:

Chief, Processed Products Standardization  
and Inspection Branch  
Fruit and Vegetable Division  
Agricultural Marketing Service  
United States Department of Agriculture  
Washington 25, D. C.



# UNITED STATES STANDARDS FOR GRADES OF FROZEN BREADED ONION RINGS<sup>1</sup>

Effective October 17, 1959

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**AUTHORITY:** §§ 52.4061 to 52.4071 issued under secs. 202-208, 60-Stat. 1087 as amended; 7 U.S.C. 1621-1627.

## PRODUCT DESCRIPTION, TYPES, AND GRADES

### § 52.4061 Product description.

"Frozen breaded onion rings," hereinafter referred to as "frozen onion rings," is the product prepared from clean and sound, fresh onion bulbs (*Allium cepa*) from which the root bases, tops and outer skin have been removed. The onion bulbs are sliced and separated into rings, coated with batter (or breaded) and may or may not be deep fried in a suitable fat or oil bath. The product is prepared and frozen in accordance with good commercial practice and maintained at temperatures necessary for the proper preservation of the product.

### § 52.4062 Types of frozen onion rings.

The type of frozen onion rings applies to the method of preparation of the product, and includes:

(a) "French fried" onion rings that have been deep fried in a suitable fat or oil bath prior to freezing.

(b) "Raw breaded" onion rings that have not been oil blanched or cooked prior to freezing.

### § 52.4063 Grades of frozen onion rings.

(a) "U.S. Grade A" (or "U.S. Fancy") is the quality of frozen onion rings that possess similar varietal characteristics; that possess a good flavor; that possess a good color; that are practically free from defects; that possess a good character; and for those factors which are rated in accordance with the scoring system outlined in this subpart, the total score is not less than 85 points: *Provided*, That the frozen onion rings may possess a reasonably good color and a reasonably good character if the total score is not less than 85 points.

(b) "U.S. Grade B" (or "U.S. Extra Standard") is the quality of frozen onion rings that possess similar varietal characteristics; that possess a reasonably good flavor; that possess a reasonably good color; that are reasonably free from defects; that possess a reasonably good character; and for those factors which are rated in accordance with the scoring system outlined in this subpart, the total score is not less than 70 points.

(c) "Substandard" is the quality of frozen onion rings that fail to meet the requirements of U.S. Grade B.

### FACTORS OF QUALITY

### § 52.4064 Ascertaining the grade.

(a) *General*. In addition to considering other requirements outlined in the standards the following quality factors are evaluated in ascertaining the grade

<sup>1</sup> Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act or with applicable state laws and regulations.

of the product:

- (1) *Factors not rated by score points.*  
 (i) Varietal characteristics;  
 (ii) Flavor.

(2) *Factors rated by score points.*  
 The relative importance of each factor which is rated is expressed numerically on the scale of 100. The maximum number of points that may be given for each such factor is:

Factors:	Points
Color -----	30
Defects -----	40
Character -----	30
Total score -----	100

(b) *Evaluation of quality.* The rating for the factors of color and defects and the evaluation of similar varietal characteristics are determined by observing the product in the frozen state and after it has been prepared by heating in a suitable manner; the factors of character and flavor are evaluated within three minutes after the product has been prepared by heating in a suitable manner. (See § 52.4069.)

(c) *Definitions of requirements not rated by score points.* (1) "Good flavor" means a good characteristic flavor and odor of properly prepared frozen onion rings. Such flavor is free from rancidity and bitterness; from pronounced caramelized or scorched flavors and objectionable flavors and objectionable odors of any kind.

(2) "Reasonably good flavor" means that the product may be lacking in good flavor and odor but is free from objectionable flavors and objectionable odors of any kind.

#### § 52.4065 Ascertaining the rating for the factors which are scored.

The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive. (For example, "25 to 30 points" means 25, 26, 27, 28, 29, or 30 points).

#### § 52.4066 Color.

(a) (A) *classification.* Frozen onion rings that possess a good color may be given a score of 25 to 30 points. "Good

color" means that the units possess a characteristic cream to golden color typical of properly prepared frozen onion rings; that the product is bright, practically uniform in color and after heating in a suitable manner, is practically free from units which vary markedly from the predominating color.

(b) (B) *classification.* If the frozen onion rings possess a reasonably good color a score of 21 to 24 points may be given. "Reasonably good color" means that the units may possess a light cream to brown color typical of frozen onion rings and may be variable in such typical color; that the product may be dull but not off color; and, after heating in a suitable manner, the variation in color of the units does not seriously affect the appearance of the product.

(c) (SStd.) *classification.* Frozen onion rings that fail to meet the requirements of paragraph (b) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

#### § 52.4067 Defects.

(a) *General.* The factor of defects refers to the degree of freedom from harmless extraneous vegetable material, dark carbon specks, imperfect rings, and from blemished units.

(b) *Definitions.* (1) "Rings" are prepared from slices that are cut at approximately right angles to the longitudinal axis of the bulb with approximately parallel, and reasonably uniform, thickness and are separated into circular sections with open centers.

(2) "Imperfect rings" are:

(i) Units that have not been separated into a single or double ring of the slice;

(ii) Portions of rings or rings not joined to form a continuous circle;

(iii) Slices that lack a hole in the center; and

(iv) Rings that are extremely irregular in shape.

(3) "Harmless extraneous material" means loose roots, tops or other loose portions of plant material.

(4) "Blemished" means that the appearance or eating quality of the onion portion of the unit is materially affected by roots, tops, unpeeled areas, root



crowns, seed stems, discoloration of the onion ingredient, or by other means.

(c) (A) *classification*. Frozen onion rings that are practically free from defects may be given a score of 34 to 40 points. "Practically free from defects" means that the surfaces of the units are practically free from carbon specks; that not more than 25 percent, by weight, of the units may be imperfect rings; and that for each 16 ounces, on an average, of the frozen product there may be present not more than:

(1) One piece of harmless extraneous vegetable material; and

(2) One blemished unit: *Provided*, That the harmless extraneous vegetable material and blemished units in single packages of less than 16 ounces do not materially affect the appearance of the product, and

(3) That any carbon specks, imperfect rings, harmless extraneous vegetable material, blemished units, or any defect not specifically mentioned, individually or collectively, do not materially affect the appearance or edibility of the product.

(d) (B) *classification*. Frozen onion rings that are reasonably free from defects may be given a score of 28 to 33 points. Frozen onion rings that fall into this classification shall not be graded above U.S. Grade B, regardless of the total score for the product (this is a limiting rule). "Reasonably free from defects" means that the surfaces of the units are reasonably free from carbon specks; that not more than 40 percent, by weight, of the units may be imperfect rings; and that for each 16 ounces, on an average, of the frozen product there may be present not more than:

(1) Two pieces of harmless extraneous vegetable material; and

(2) Two blemished units: *Provided*, That the harmless extraneous vegetable material and blemished units in single packages of less than 16 ounces do not seriously affect the appearance of the product; and

(3) That any carbon specks, imperfect rings, harmless extraneous vegetable

material, blemished units, or any defect not specifically mentioned, individually or collectively, do not seriously affect the appearance or edibility of the product.

(e) (SStd.) *classification*. Frozen onion rings that fail to meet the requirements of paragraph (d) of this section may be given a score of 0 to 27 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

#### § 52.4068 Character.

(a) (A) *classification*. Frozen onion rings that possess a good character may be given a score of 26 to 30 points. "Good character" means that after heating in a suitable manner, the external surfaces of the units are at least moderately crisp; the appearance and eating quality is not materially affected by cracking or unbreaded areas; the units are not oily, soggy, nor dry; and the onion ingredient is succulent and tender.

(b) (B) *classification*. If the frozen onion rings possess a reasonably good character a score of 21 to 25 points may be given. "Reasonably good character" means that after heating in a suitable manner, the external surfaces of the units are fairly crisp; the appearance and eating quality is not seriously affected by cracking or unbreaded areas; the units are not oily, soggy, nor dry; and the onion ingredient is reasonably tender.

(c) (SStd.) *classification*. Frozen onion rings that fail to meet the requirements of paragraph (b) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

#### METHOD OF ANALYSIS

##### § 52.4069 Method of analysis.

"Heated in a suitable manner" means heated by either of the following manners:

(a) *Oven method*. (1) Place the product while still in the frozen state on

a piece of crumpled and partially straightened aluminum foil of sufficient size so that at least four ounces of the product may be spread in a single layer on the foil. If any of the units are stuck together they may be separated after the product remains in the heated oven for a few minutes. The aluminum foil may be supported by a piece of sheet metal or a shallow pan.

(2) Place foil and frozen contents into a properly ventilated oven preheated to 400 degrees F. and allow to remain 5 minutes or until the interior portions of the larger pieces are thoroughly cooked, or;

(b) *Deep frying.* Heating may be accomplished by any other method which will give comparable results such as deep frying in a suitable fat or oil bath at approximately 375 degrees F. until the larger pieces are thoroughly cooked.

#### LOT INSPECTION AND CERTIFICATION

#### § 52.4070 Ascertaining the grade of a lot.

The grade of a lot of frozen onion rings covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 through 52.87).

#### SCORE SHEET

#### § 52.4071 Score sheet for frozen breaded onion rings.

Size and kind of container.....		.....
Container mark:		
Sample.....		.....
Cases.....		.....
Label.....		.....
Net weight (ounces).....		.....
Type: ( ) French fried; ( ) Raw breaded.....		.....

Factors	Score points	
Color.....	30	(A) 25-30 (B) 21-24 (SStd.) 10-20
Defects.....	40	(A) 34-40 (B) 28-33 (SStd.) 10-27
Character.....	30	(A) 26-30 (B) 21-25 (SStd.) 10-20
Total score.....	100	

Similar varieties.....	.....
Flavor ( ) Good; ( ) Reasonably good; ( ) Off-flavor.....	.....
Grade.....	.....

<sup>1</sup> Indicates limiting rule.

Dated September 11, 1959, to become effective 30 days after publication hereof in the FEDERAL REGISTER.

ROY W. LENNARTSON,  
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Marketing Services.





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